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In 3Hh
Housekeepers' Chat

Thursday, October 2, 1930.

NOT FOR PUBLICATION

Subject: "Questions and Answers." Information from Bureau of Home Economics, U. S. D. A.

Bulletin available: "Methods and Equipment for Home Laundering."

--ooOoo--

As soon as Uncle Ebenezer came home last night, I knew that something unfortunate had happened. He was in such a disconsolate frame of mind.

"What is it?" I asked. "Did you make an appointment, and then forget all about it?"

"No," said Uncle Ebenezer. "But the first thing I'm going to buy, next year, is a car that won't hold up traffic while everybody in the city honks and toots and carries on as if they were afraid to be 15 minutes late for dinner. Where are the courteous ways of yesteryear?"

"Don't ask me," I said. "What happened? Was your tank empty?"

"Yes," said Uncle Ebenezer, sorrowfully. "And the traffic officer -- the one who directs traffic during rush hours at Pennsylvania Avenue and E -- forgot his manners entirely."

"What did he say?" I asked, sympathetically.

"He said, 'Come on out of there, big boy! Don't die here! Go home and die in your own parlor!'"

"Too bad," I said, consolingly. "Dinner is almost ready. Green Tomato Pie tonight."

"Green Tomato Pie?" said Uncle Ebenezer. "Good! That takes away the sting of being an object of ridicule on the king's highway -- or the Avenue of the Presidents, Green Tomato Pie -- I'll be ready for dinner immediately."

Which goes to show the wonders one can work with a well-baked bit of pastry. I used the Green Tomato pie recipe in the Radio Cookbook. There are two others I want to try this fall: Squash Pie, and Sweet Potato Pie.

But no more about food today. There are weighty questions to be answered. So long as I am in the public eye -- or should I say the public ear? -- I must dutifully answer questions.

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First question -- well, this isn't exactly a weighty question, unless you'd call it a featherweight: "Can pillows be washed without removing the feathers?"

The answer is yes. If you don't want to take the feathers out of the ticks, scrub the pillows in a weak washing soda solution, using a good suds. Use a second suds if necessary. Rinse in lukewarm water. Change the rinse water two or three times. Squeeze out as much water as you can. Dry the pillows on a sheet in a warm place -- in the sun, if possible. Beat the pillows occasionally while they're drying.

Now there's another method of washing pillows. Perhaps it's a better method. Transfer the feathers to a muslin bag, two or three times the size of the pillow ticking. To do this, sew the edges of the openings of the ticking and the bag together, and shake the feathers from one into the other. Wash and dry the bag of feathers in the same way the whole pillow was washed in the first method. After the ticking has been washed separately, apply a very stiff starch mixture to the inside, with a sponge. This closes the pores of the material, and keeps the feathers from working through. Refill the ticking in the same way it was emptied.

Next question: "Can you send me a recipe" -- and I promised not to mention food again today! "Can you send me a recipe for making starch?"

Well, that's different. I'll send you the bulletin on "Home Laundering." It contains good general directions for making starch. And don't forget, when you starch clothes, to starch them wrong side out. Leave them wrong side out, till they're sprinkled. For white clothes, use the starch as hot as you can stand it. Why? Because hot starch goes through the fabric better and more evenly, and doesn't leave shiny spots when ironed. Keep most of the starch hot. Use only part of it at a time. Replace it when it gets cold and thick. The ideal method of starching is to have two pans of starch, besides the reserve supply. Dilute one with enough water to make a good paste for the thinner materials, and keep the other thick enough for the heavier clothes.

Begin by starching the garments you want stiffest. Clothes wrung very dry before starching will be stiffer than wet ones. White starch shows plainly when used on dark colored clothes. It may be tinted with tea or coffee for browns, and with bluing for blues, or specially tinted products may be purchased. Dry all colored garments in the shade. Be sure they are wrong side out. Take the colored clothes off the line as soon as they are dry.

Now -- do you want more information? I've been reading the Laundry Bulletin -- that's why I know so much today. Here are three laundry hints I learned from the Bureau of Home Economics:

First: A new rope clothes line will be softer, and will last longer, if boiled for a few minutes in soapy water.

Second: A clothespin basket, with wire hooks, is a time-saver on wash day. Pass it along the clothesline, as you hang the clothes.

1914

1. The first part of the paper is devoted to a general discussion of the problem of the origin of life. It is shown that the problem is one of the most important and most difficult in the history of science.

2. The second part of the paper is devoted to a discussion of the various theories of the origin of life. It is shown that the most plausible theory is that of the spontaneous generation of life from non-living matter.

3. The third part of the paper is devoted to a discussion of the evidence in favor of the spontaneous generation of life.

4. The fourth part of the paper is devoted to a discussion of the various objections to the spontaneous generation of life. It is shown that the most serious objections are based on a misunderstanding of the facts.

1914

Third: A spray head, attached to a cork fitted into a bottle, makes a good clothes sprinkler. A round wisk brook, new and clean, is also a good clothes sprinkler. Both these methods give a finer spray, sprinkle more evenly, and do the work in less time than the hand method.

Enough is enough, as the man said when he finished his fourth piece of pie. We won't talk about washing any more today.

Third question: "How can I tell whether a piece of material said to be 'all wool' is really 'all wool,' or part cotton?"

Answer: Boil a sample of the material for 15 minutes in a solution of one tablespoon of lye, to a pint of water. The cotton will not disappear, but the wool dissolves. If you don't have lye to use for the test, try an alkaline washing power, in larger amounts.

Fourth question: "Should the juices from canned vegetables be thrown away?"

Answer: No. Not unless the food has spoiled, in which case the vegetable should be thrown away too. If the food is good, so is the juice, and it contains minerals the body needs.

Fifth question: "Should water be served at meal times?"

Answer: Why not? Water with meals used to be considered harmful, but we know better now. If anything, water drunk with meals aids digestion, provided it is not used to wash down food.

Next question -- they're going thick and fast today: "Do you think it wise to use galvanized iron pails for cooking preserves, jellies, and so forth?"

Answer: I wouldn't use a galvanized iron utensil in cooking preserves, or jelly, or anything else. The zinc, which is used in galvanizing, is apt to dissolve. It gives the food an unpleasant taste, and may cause serious illness.

Seventh question: "Why do my waffles stick in my electric iron? Should I grease it?"

Answer: Never grease an electric iron, unless the directions from the manufacturer recommend greasing. Perhaps your waffles stick because you haven't put enough melted butter, or other fat, in the batter. One or two extra tablespoons of melted shortening may solve your problem. When the waffle is brown and crisp, and ready to take out of the iron, jab a fork firmly into it, and lift the waffle straight up. Don't work at it around the edges with a knife. You'll only break the edges of the waffle, and never be able to get it out whole.

Friday: Menu and receipes.

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